

## Hatch Chile Caponata

Not sure what to make with your market eggplant? Try this market fresh dish.

**Course** This and That

### Ingredients

- ½ c olive oil for sautéing
- 3 medium eggplants ¼" dice
- 3 small green zucchini ¼" dice
- 3 tomatoes skinned and seeded, ¼" dice
- 1 onion ¼" dice
- 6 celery ribs ¼" dice
- 3 cloves garlic chopped fine
- 1 ½ c red wine vinegar
- 2 tbsp sugar
- ½ c Hatch chiles roasted, skinned, ¼" dice
- ½ c kalamata olives pitted and chopped
- ½ c capers
- salt
- black pepper freshly ground
- 2 tbsp parsley fresh leaves, chopped

### Instructions

1. In a medium-hot 12" sauté pan, sauté onions, celery, and garlic until softened with olive oil.  
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2. Add diced eggplant and zucchini and sauté until lightly browned but not mushy. Add additional oil as needed to prevent sticking otherwise the vegetables may tear.
3. While vegetables are cooking, combine vinegar and sugar in a small saucepan and reduce by half over medium-high heat for 3 to 4 minutes.
4. Once cooked, remove all vegetables from heat and set aside in a large bowl.  
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5. While vegetables are still warm, stir in Hatch peppers, olives, and capers.
6. Pour the vinegar and sugar mixture over the vegetable mixture and toss to coat.  
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7. Add salt and pepper to taste.

8. Add chopped parsley just before serving.

## Recipe Notes

Serve caponata at room temperature. Store in the refrigerator. Use as a topping on sandwiches or burgers, or as a bruschetta topping or part of a crudité tray.